

the
SONORA ROOM
restaurant

STARTERS

Bread

house-made focaccia, sea-salted butter, olive oil, balsamic
\$10

Warm Olives

marinated Mediterranean olives, rosemary, confit garlic, lemon zest
\$14

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Gris

Daily Soup

seasonally inspired
\$14

Suggested Wine Pairing: Server recommendation

Plot Twist Farms Squash Salad

roasted squash, lemon-truffle herbed goat cheese, candied walnuts, Frisee, pumpkin seed
dressing, maple gel
\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

Romaine Salad

romaine heart, lemon, garlic emulsion, parmesan, seed crunch, crisp prosciutto
\$26

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Seared Tuna

citrus-crusting seared chilled albacore tuna, beets, citrus, sumac yogurt,
\$29

Suggested Wine Pairing: Wild Goose Gewürztraminer

Charcuterie

house-cured daily meat selection, local artisan cheeses, house pickles
local honey, caramelized nuts, crostini, house-made bread
\$32

Suggested Wine Pairing: Burrowing Owl Estate Winery Merlot

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MAIN COURSES

Sonora Room Quiche

mushroom & herb, aged cheddar, served with daily soup or mixed greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Pinot Noir

Grilled Cheese

aged cheddar, provolone, brie, sundried tomato, and hot sauce served with daily soup or mixed greens

\$25

Suggested Wine Pairing: Burrowing Owl Estate Winery Chardonnay

63 Acres Beef Burger

7oz grilled burger, tomato jam, bacon, romaine, lemon aioli, brioche bun, served with daily soup or mixed greens

\$27

Suggested Wine Pairing: Burrowing Owl Estate Winery Meritage

Rd 17 Char

basil cavatelli, beets, almond puree, cauliflower and caper brown butter

\$38

Suggested Wine Pairing: Burrowing Owl Estate Winery Sauvignon Blanc

Penne Pasta

kale & smoked bacon carbonara, parmesan herb gremolata

\$28

Suggested Wine Pairing: Burrowing Owl Estate Winery Syrah

63 Acres Steak

grilled 6oz 63 Acres striploin steak, fingerling potatoes, mushrooms, red wine jus sauce

\$39

Suggested Wine Pairing: Burrowing Owl Estate Winery Athene

Enhance Your Meal by Adding

Vegetables	\$12
Herb roasted potatoes	\$12
Roast chicken breast	\$16

Please notify your server of any allergies or dietary restrictions.